

Tom Barrett Mayor

Bevan K. Baker, FACHE Commissioner of Health

Raquel M. Filmanowicz Health Operations Administrator

Health Department

Milwaukee.WI

Family and Community Health Services

web site: www.milwaukee.gov/health

1/24/2013

Routine Food

Robert Pyles McDonald's 7130 N 76th St

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
2-401.11	A managers lunch was on the burger assembly line, when instructed to move it, she placed it in the cooler at the drive thru. Also, employee beverages were found at the burger cookline, grill, and drive thru. Employees may only eat in designated areas not in the food preparation area. Designate an area appropriate for the staff to store and eat their meals/beverages.	2/7/2013
3-302.11	Multiple cross contamination risks were seen: 1. tea whisk sitting on exterior of empty sugar bag 2. raw shell eggs on top of ready to eat breakfast burritos 3. dirty grill glove on a pan with apple pie and a cookie 4. clean utensils on a rack sitting in black grease 5. the drive thru and customer ice chutes have mold in them. Clean. 6. Ice scoop handle in the ice. Discontinue storing scoop in this manner. All food must be protected from cross-contamination.	2/7/2013
3-304.14	There were dirty towels in a handsink, prep table at the tea station, french fry area, chicken fryer and the burger cookline. Store wiping cloths in a sanitizing solution between use.	2/7/2013
3-501.16	One fish pattie was at 125F. Potentially hazardous food must be held hot at 135 degrees or above.	2/7/2013

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3-501.17	None of the cheese, bacon or burger topping were time stamped. Failure to mark these foods may result your procedure being revoked. There were undated foods in the following areas: 1. burritos at the burger line(230pm) 2. ham and biscuits in the walk in cooler 3. undated oj bags, milk bag, ALL the coffee mixes, flavor dispensers Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	2/7/2013
3-501.18	There were many items either misdated or expired. 1. Both cream dispensers expired on 11/23 and 12/31. 2. Tea expired 11/20/12 3. Almost all the coffee flavorings and the liquid sugar were expired. Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed.	2/7/2013
4-501.11	Repair the washing machine, it wouldn't run and water was pooled underneath it.	2/7/2013
4-601.11	Clean the top of the fry station.	2/7/2013
	Clean around the coffee maker and the entire drive thru service area. Sugar was spilled everywhere.	
4-602.11	The bun steamer and egg steamer are dirty. Food-contact surfaces and utensils must be cleaned as required.	2/7/2013
5-205.11	The handsink at the front drive thru window had a cup of hot water sitting in it and a dirty towel. Handsink was not available for use. Make sure the handsink is always available.	2/7/2013
7-201.11	There was a sanitizer spray bottle on top of the frozen burger freezer and a bottle of stainless steel cleaner on the meat freezer between the grill and fryers. All toxic materials must be stored so they will not contaminate food.	2/7/2013

Notes:

On 1/24/2013, I served these orders upon Robert Pyles by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature

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